

Bread Stuffing

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole grain soft bread cubes	4 lb 11 oz	3 gal 1 1/2 qt	9 lb 6 oz	6 gal 3 qt	1. Combine bread cubes, celery, onions, raisins (optional), poultry seasoning, pepper, granulated garlic, margarine, and thyme (optional). Mix lightly until well blended.
*Fresh celery, chopped	1 lb	3 3/4 cups 2 Tbsp	2 lb	1 qt 3 3/4 cups	
*Fresh onions, chopped	12 oz	2 cups	1 lb 8 oz	1 qt	
OR	OR	OR	OR	OR	
Dehydrated onions	2 1/4 oz	1/3 cup	4 1/2 oz	2/3 cup	
†Raisins, plumped (optional)	6 1/2 oz	2 1/4 cups	13 oz	1 qt 1/2 cup	
Poultry seasoning		1 Tbsp		2 Tbsp	
Ground black or white pepper		1 1/2 tsp		1 Tbsp	
Granulated garlic		1 Tbsp		2 Tbsp	

Chicken stock, non-MSG	3 qt	1 gal 2 qt	<p>2. Add chicken stock to bread mixture. Mix gently to moisten.</p> <p>3. Spread 6 lb 7 oz (3 qt 3 cups) of stuffing evenly into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p> <p>4. Bake: Conventional oven: 350° F for 30-40 minutes. Convection oven: 300° F for 20-30 minutes. CCP: Heat to 165° F or higher for at least 15 seconds.</p>
Dried thyme (optional)	2 Tbsp	1/4 cup	<p>5. CCP: Hold for hot service at 135° F or higher. Cut each pan 5 x 5 (25 pieces).</p> <p>6. If desired, serve with Chicken or Turkey Gravy (see G-03A).</p>

Notes

Comments:

*See Marketing Guide.

†To plump raisins, cover the fruit with very hot tap water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Celery	1 lb 4 oz	2 lb 8 oz
Mature onions	14 oz	1 lb 12 oz

Serving	Yield	Volume
1 piece provides 1 ½ servings of grains/breads.	50 Servings: 2 steamtable pans	50 Servings: about 1 gallon ½ cup; 50 pieces
	100 Servings: 4 steamtable pans	100 Servings: about 2 gallons 1 cup; 100 pieces